Quince (or pear) honey

This recipe also comes from Mrs. Stafford, who, in her eighth decade, has done her own pickling, plus pear and peach butters, and by the time this appears in print, will have her homemade apple butter on the shelf, as well.

4 quince or pears, ground in food chopper
4 pounds sugar

Stir sugar into 1 quart water in a pot. Bring to a boil and add chopped fruit. Boil 20 minutes. Seal in airtight jars. Serve on hotcakes or biscuits. You may like a touch of lemon in this one.